

Recipe Name:

Butternut Squash and Sweet Potato, Mashed

Recipe Total Yield

Category / Sub-Category:

- [Side](#)
- [Vegetables](#)

Volume

3 gal, 1 qt

Weight

28 lb

Serving Guidelines

Type of Pan:

2" Hotel Pan

Number of Pans Needed:

2.24

Amount Per Pan:

12.5 lb (Weight before cooking)
12 (Each)

Elementary Portions Per Pan:

31

Secondary Portions Per Pan:

31

Elementary Serving Utensil:

6 oz. Spoodle

Secondary Serving Utensil:

6 oz. Spoodle

Elementary Cost per Serving:

\$0.40

Secondary Cost per Serving:

\$0.40

Servings

By Weight

By Volume

Each

Total

Elementary

6 oz

12 Tbsp

N/A

69

Servings

Secondary

6 oz

12 Tbsp

N/A

69

Analysis

Meat / Meat Alternate
(oz)

Grains / Breads
(Servings)

Vegetables / Fruits
(Cups)

Elementary

0

0

0.75

Secondary

0

0

0.75

Ingredients

Instruction

As Purchased

Prepped by Weight

Prepped by Volume

Prepped Each

Potatoes, Sweet

peeled, cubed

13.31 lb

10 lb

2 gal

Squash, Butternut

peeled, seeded, cubed

21 lb

17.75 lb

4 gal

Milk, 1 %

1 qt, 4 Tbsp

2.13 lb

1 qt

Butter, Unsalted

8 oz

8 oz

1 C

Cinnamon, Ground

0.13 oz

0.13 oz

1 Tbsp

Nutmeg, Ground

0.13 oz

0.13 oz

2 tsp

Salt, Kosher

3 oz

3 oz

6 Tbsp

Method

1. [Steam](#) squash and potatoes separately in a steamer or hotel pans with perforated inserts until tender.
2. Heat milk, butter and seasonings together, but do not boil.
3. Place cooked potatoes and squash in the bowl of a mixer with the paddle attachment.
4. Run the mixer on speed 1 until the potatoes and squash are fully mashed.
5. Slowly add the milk mixture until incorporated.
6. Mix on speed 2 for an additional minute.
7. Transfer into 2-inch hotel pans and hold hot for service or cool according to HACCP SOP.
8. [Reheat](#), covered, in a 350 oven until internal temperature reaches 165 degrees.

Shopping List

Stock Number	Case Description	Loc.	Cases	Broken Units	Unit Description
2433	YAMS, REGULAR		0	13.31	LB
2428	SQUASH, BUTTERNUT CS 40#		0	21	LB
1535	MILK BAG NAT 1% 5 GAL		0	0.27	GALLON (1)
1501	BUTTER SOLID UNSLTD 30/1 LB		0	0.5	LB (1)
1024	SPICE, CINNAMON GROUND 18 OZ		0	0.13	OZ
1029	SPICE, NUTMEG GROUND 16 OZ		0	0.13	OZ
1011	SALT KOSHER		0	0.06	BOX (3 LB)

Source URL: <http://www.thelunchbox.org/menus-recipes/recipes/butternut-squash-and-sweet-potato-mashed>

Links:

[1] http://www.thelunchbox.org/sites/default/files/nutrition-info/Label_Butternut Squash and Sweet Potato, Mashed.pdf